

Fuego Bistro

713 E Palo Verde Dr Ste D 85014-2598 · +16024691730 · Updated: Jan 14, 2026

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FIRST 8

Our Signature Empanadas

\$10.00

stuffed with ground beef, cheddar cheese, black bean, corn, peppers, onions, and roasted aneheim chilis served with a homemade chipotle bbq sauce

Vegetarian Tostadas - Qty 4

\$12.00

served with fresh guacamole, chipotle aioli sauce, organic corn salsa, sugar cured cabbage, and jack cheese

Homemade Tortilla Soup

\$9.00

with natural chicken breast, black bean, homemade tortilla strips, corn, peppers and chipotle sour cream

Fuego Salad

\$10.00

mixed organic greens, homemade tortilla strips, organic black bean salsa, avocado, vidalia onion vinaigrette

Ancho Dusted Wild Salmon Croquette

\$11.00

made with bacon, onion, chipotle mashed potato, with lemon caper beurre blanc sauce

Jumbo Sauteed Prawns

\$12.00

in a tomatillo avocado sauce and a chipotle guajillo sauce with mango fruit chutney

Organic Spinach Salad

\$10.00

served with a bacon citrus vinaigrette dressing with goat cheese, red onion and house candied nuts

Green Lip New Zealand Mussels

\$11.00

sauteed in white wine, chile, garlic, bacon, tomatoes, and blue cheese with local herbs

SECOND 8

Angus Grilled New York Strip Steak

\$28.00

rubbed in our ancho chili seasoning, served with a hot and sweet onion pepper relish

Natural Farm Chicken Breast

\$22.00

pounded, panko breaded in a sauce of tomatillo cream, goat cheese, bacon and tortilla pico de gallo

Our Signature Pernil Asado

\$21.00

slow roasted succulent pork served with an orange habanero mojo and local corn tortillas

Cola And Pineapple Soy Braised Angus Short Rib Roast

\$23.00

served with a chipotle mango au jus

Tortilla And Panko Crusted Tilapia In A Guajillo Cream Sauce

\$21.00

with organic black bean and corn salsa

Fuego Pasta	\$21.00
no sides. penne pasta, chipotle cream sauce, black bean, natural chicken breast, corn, local chorizo, peppers, onion and homemade tortilla strips	
Fuego Seafood Chile Relleno	\$25.00
a signature dish; scallop,shrimp, and mahi mahi stuffed in a jumbo pasilla pepper with a panko crust and a lobster chile cream sauce	
Large Sauteed White Prawns	\$24.00
served with a grilled pineapple ginger habanero chutney garnished with pepper oil	